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Housekeepers' Chat

Monday, December 9, 1929.

NOT FOR PUBLICATION

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In 3Hh
Subject: "Gay Wrappings for the Kitchen Gifts." Approved by Bureau of Home Economics, U. S. D. A. Program includes luncheon menu and recipes for Hot Sally Lunn.

Bulletin available: "Aunt Sammy's Radio Recipes."

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Uncle Ebenezer stood it as long as he could. For fully ten minutes he watched me, without asking a single question. I was covering a carton with heavy green paper with a pattern of silver pine sprays.

"What," asked Uncle Ebenezer, at the end of ten minutes, "are you going to put into that box?"

"Six jars of home-made spreads for Uncle Herbert and Aunt Ella and the four children. Here are the jars -- Red Raspberry Jam, Rhubarb Conserve, Grape Marmalade, Orange Marmalade, Apple Butter, and Cherry Preserves. Aunt Ella never has time to put up anything. The six jars just fit into this box. I'll tie a big bow of silver paper ribbon on the top. Wouldn't a spray of real pine, bayberries, and alder cones make it beautiful?"

"Quite pretty," said Uncle Ebenezer. "What goes into the next box?"

"This gorgeous red and gold one? I'll tie it with red and gold ribbons and stick a sparkling red pompon here, and here, and here."

"But what goes inside the box?" asked Uncle Ebenezer.

"Oh -- pint jars of Peach Pickles, and Chili Souce, and Mustard Pickles, for Cousin Maude.

"In this smaller box I'll put a jar of Mincemeat, and a can of Blueberries. See this Christmas card? On it I'll write recipes for Mince Pie and Blueberry Pie. This gift goes to John and Sally. Sally doesn't know much about cooking, but she is trying to learn."

"John and Sally," said Uncle Ebenezer. "Aren't they your ultra-modern young married friends? What makes you think they'll appreciate such an old-fashioned gift as mincemeat and a recipe?"

As I told Uncle Ebenezer, I have yet to see the young wife who doesn't appreciate a jar of home-made mince meat. I'll wrap John's and Sally's gift in a modernistic-design paper; it's so very modernistic that I don't know what it means -- but it's pretty paper.

12/9/29

I like to wrap Christmas gifts. Give me an afternoon off, with plenty of silver and gold and holly paper, Christmas ribbons, tinsel, cards, and labels, and I'll give the time of my life. It's fun to wrap packages in a special way for special people. For instance, I know that dainty Mary Ellen loves a blue and silver combination. Her gift will be wrapped in silvery paper, and tied with blue satin ribbon.

Another friend loves the rich and gorgeous. I'm sending her a box of Jellied Grapefruit Peel, Dipped in Chocolate. Remember the recipe I gave you last year? This friend entertains a great deal, and often has people in for informal teas, luncheons, and parties. She will be delighted with the grapefruit confection. The wrapping for this gift is a heavily-embossed gold paper. It will be tied with a silver metallic tape, with gold discs stuck here and there on the tape. That should be gaudy enough to please her.

My Scotch sister-in-law will receive this year a box of Scotch Short Bread. I'll wrap it in parchment paper, pack it in a shallow tin box, and tie it with a bow of plaid ribbon. Scotch Short Bread is especially good to serve with tea, or with fruit for dessert.

The stores are full of the things it takes to make Christmas gifts gay and alluring. The magazines are full of suggestions for wrapping gifts.

"Thrice welcome is the holiday package that comes in festive wrappings," says one holiday writer. "Thrice welcome is the holiday package that comes in festive wrappings -- once for the enchanting outside of it, twice for remembrance inside of it, and thrice for love that prompted both. With all the fascinating array of papers the market affords, and with all the ingenuity of womankind, there is little excuse for 'duddy' bundles around our Christmas trees.

"A little imagination, a spool of fine wire, and a pot of paste or glue, as well as the scissors are needed on the scene when wrapping is in progress. A few ten cent toys and tiny tinkling bells; bits of bayberry, mistletoe, holly, fir, cedar, pine, blue spruce, prickly juniper; little alder, hackmatack, or fir cones. . . from nature's own decoration department will prove useful."

She goes on to tell us about the new paper tapes, which make such smart bows; the gold and silver metallic ribbons for silver and gold paper; and the inexpensive gauze ribbon.

Have you ever worked with cellophane? It comes in glittering skeins which can be used like tassels, shining rain, or it can be slit to make sparkling pompons.

Fascinating as it is, we must spend no more time on wrapping Christmas packages. For it's menu time on Monday.

During the past five or six weeks I have had many requests for bridge party menus, for informal supper and luncheon menus -- suggestions for occasions when beefsteak and fried potatoes will not suffice.

I told the Menu Specialist about your requests. She has planned a cold plate, for supper or luncheon. This is an easy menu, because it requires no last-minute preparation, except making the tea and coffee. Even the bread, which is Hot Sally Lunn, can be mixed long before meal time and needs only to be baked, ready to serve hot.

This is the menu: Thin slices of Swiss Cheese on thin slices of Cold Baked Ham or Cold Boiled Tongue; Lattice Potatoes, (which are potatoes cut with a potato-latticer and fried in deep fat, like potato chips; Quince Preserves, or some other Fruit Conserve; Cabbage and Pineapple Salad; Hot Sally Lunn; Coffee or Tea; and Hot Mince Tarts.

I expect the Menu Specialist added the Hot Mince Tarts because she knew you'd be wanting to try out some of the holiday mincemeat.

Here's the recipe for the Hot Sally Lunn, with seven ingredients:

1 cup milk	1-1/2 teaspoons salt
1 yeast cake	2-1/4 cups flour, and
1/4 cup sugar	2 eggs
1/4 cup butter	

Seven ingredients, for Hot Sally Lunn: (Repeat)

Heat the milk in a double boiler. Remove 1/4 cup of the milk. When it is lukewarm, add the yeast. To the remainder of the hot milk add the sugar, butter, and salt. When this mixture is lukewarm, stir in the softened yeast and 1 cup of the flour. Beat well, cover, and put in a warm place to rise. When light, add the beaten eggs and remaining flour. Pour the batter into a well-greased tube pan. When double in volume, bake in a moderate oven (350 degrees Fahrenheit) for about 40 minutes.

Once more, let's read the Cold Plate menu, planned for supper or luncheon: Thin slices of Swiss Cheese on thin slices of Cold Baked Ham or Cold Boiled Tongue; Lattice Potatoes; Quince Preserves, or some other Fruit Conserve; Cabbage and Pineapple Salad; Hot Sally Lunn; Coffee or Tea; and Hot Mince Tarts.

Tomorrow: "Attractive Homes on Small Incomes."

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